

Beyerskloof Lagare 2008

A Port with a deep ink black colour. Red and sweet berry aromas in combination with purple fruits makes this wine burst with flavour on the nose. The alcohol and fruit combination is well balanced, which gives the wine good structure and a smooth finish. The intense middle, soft tannins and great finish adds to the sensation of the wine.

variety : Touriga Nacional | 63% Touriga Nacional, 37% Pinotage

winery : Beyerskloof

winemaker : Beyers Truter

wine of origin : Stellenbosch

analysis : alc : 18.50 % vol rs : 111 g/l pH : 4.20 ta : 4.60 g/l va : 0.45 g/l so2 :
106 mg/l fso2 : 15 mg/l

type : Fortified **style :** Sweet **body :** Full **wooded**

pack : Bottle **closure :** Cork

about the harvest: These grapes were harvested by hand.

in the cellar : Colour extraction was done by stomping for two days by foot in the open air fermenters ("Lagare" in Portuguese). Fortification was done with brandy spirits to obtain good alcohol levels and a subtle sweetness that leave the palette dry. Aged for 12 months in stainless steel tanks and bottled un-filtered.



Beyerskloof

Stellenbosch

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